



Food Program Official Inspection Report

Siskiyou County Community Development Department
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Raley's #247	Permit # 000383
Address: 1840 Fort Jones Rd., Yreka, CA 96097	
Permit Holder: Raley's	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-4307	E-mail: 247astdir@raleys.com
Food Safety Certified Employee: Robert Wagner	Expiration Date: 12/2029

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/ Temp.	1	Food Temp.			<p style="text-align: center; margin-top: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>13) Observed 0ppm quaternary ammonium chloride (QAC) in sanitizer buckets at the deli and meat department. Observed numerous wet wiping cloths stored on the prep counter with 0ppm QAC. When not in use, store wipe cloths in sani-bucket holding approved sanitizer concentration of 200ppm QAC. Correct ASAP.</p> <p>14) 3rd Notice - Observed build-up of food along the door tracks and crevices inside all display cases in the deli prep area. Prevent harborage of pathogens by ensuring food contact equipment are cleaned and sanitized, daily. Wash, clean and sanitize immediately.</p> <p>14) Observed build-up of food on the crevices and hard to reach places of the deli meat slicer (examples missing speed nozzle location, under equipment). Ensure all parts of the equipment is cleaned and sanitized daily. Correct ASAP.</p> <p>14) Observed a strong smell exuding from one of the waste oil containers located below the counter at the bakery department. Ensure refuse/waste are dispose of at a frequency that does not create a nuisance and is located to not attract insects or rodents. Repair or correct within 30 days.</p> <p>14, 25, 30) Observed numerous flies at the raw poultry station. Observed accumulation of food, food grime, and flour on the top of the waste oil container (from OneMoreTime Inc.), wall and waste water pipes at the raw poultry station. Observed numerous holes on walls where previous equipment were installed. Maintain all surfaces in food prep area in a cleanly manner at all times as to not attract or harbor insects or bacteria. Patch holes and ensure wall is finished as to be easily cleanable, smooth, durable, and nonabsorbent. Deep clean, wash, and sanitize immediately. Repair or correct holes in wall within 90 days.</p> <p>29) 3rd Notice - Observe buildup of grease, food, dirt, and/or dust on floors and hard-to-reach places throughout all departments in deli areas. Maintain all floors in food prep in a cleanly manner at all times. Deep clean, wash and sanitize within 3 days.</p> <p>A reinspection fee is assessed for non-compliance and repeat violations. Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.</p>	
	2	Prep./ Service				
	3	Storage/ Disp.				
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition		X		
	15	Utensil Condition				
Employee	16	Storage				
	17	Handwashing				
	18	Employee Hygiene				
	19	Employee Habits				
Water	20	Food Cert./ Card				
	21	Water				
	22	Cross Con.				
Waste	23	Liquid Waste				
	24	Refuse				
Vermin	25	Rodents/ Insects		X		
	26	Animal/ Fowl				
Facilities	27	Ventilation				
	28	Doors				
	29	Floors		X		
	30	Walls - Ceilings		X		
	31	Toilet Fac.				
	32	Janitorial Fac.				
	33	Lighting				
Misc.	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Robert Wagner	Received by (Signature): _____ Date: 09/12/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Raley's #247

The marked items represent Health Code violations and must be corrected as follows:

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09/12/2025

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